

THE TERRACE
AND OUTDOOR GARDENS

COCKTAILS 24

I LOVE YUZU

another hendrick’s gin, yuzu sake
dry vermouth, lemon bitters

ADORA

flora adora hendrick’s gin, lemon, cherry demerara
scarpetta prosecco

KUMQUAT GARIBALDI

oasium hendrick’s, coconut-washed campari
grapefruit juice, orange juice

STARTERS

DEEP DISH FOCACCIA (v)18
smoked mozzarella & spiced tomato

EAST COAST OYSTERS*30
half dozen, champagne mignonette, cocktail sauce

EMPIRE CAESAR28
castelfranco, baby romaine, caperberries
parmesan, croutons
add chicken +12 | shrimp +14 | hanger steak* +18

WALDORF24
black grapes, curried walnut
hony-lemon crème fraîche
add chicken +12 | shrimp +14 | hanger steak* +18

EGGS

EGG SANDWICH.....19
millionaire’s bacon, spiced ketchup
american cheese, brioche

FOREST MUSHROOM OMELETTE (v).....25
feta cheese, sofrito potatoes

SKINNY WHITE FRITTATA (v)23
spinach, chèvre, sun-dried tomato pesto

TWO EGG BREAKFAST*29
eggs your way, sofrito potatoes, sausage or bacon

TRUFFLED EGGS BENEDICT*44
portabello, pancetta, truffle hollandaise

LOBSTER QUICHE.....44
sweet corn, leek, black truffle

GARDEN BRUNCH

85 pp

WELCOME COCKTAIL

choice of specialty cocktail featuring hendrick’s gin

GARDEN DISPLAY

housemade pastries, yogurt parfaits
east coast oysters, shrimp cocktail, smoked fish
antipasti, cheese & charcuterie
chef’s selection of petite cakes, seasonal tarts & confections

ENTRÉE

choice of

CRÈME BRÛLÉE FRENCH TOAST
maple custard, bitter orange marmalade
warm maple syrup

AVOCADO TOAST (v)
heirloom seeds, jalapeño, torn herbs

TRUFFLED EGGS BENEDICT*
portabello, pancetta, truffle hollandaise

FOREST MUSHROOM OMELETTE (v)
feta cheese, sofrito potatoes

LOBSTER QUICHE
sweet corn, leek, black truffle

STEAK & EGGS*
hanger steak, eggs your way, sofrito potatoes

BROCCOLI CACIO E PEPE (v)
rigatoni, pine nuts, pecorino, demi sec tomatoes

LIGHT

TROPICAL FRUIT PLATE16
pineapple, citrus, kiwi, limoncello, mint

FIVE ACRE GREEK YOGURT.....16
granola, fresh berries, almonds, walnuts

STEEL CUT OATS16
fresh blueberries & preserves
toasted marcona almonds

AVOCADO TOAST (v)21
heirloom seeds, jalapeño, torn herbs

SWEETS

CRÈME BRÛLÉE FRENCH TOAST18
maple custard, bitter orange marmalade
warm maple syrup

LEMON RICOTTA PANCAKES19
honeycomb butter, fresh strawberries

BROWNIE WAFFLE.....20
yogurt whip, hazelnut granola, stewed raspberries

PASTRY TOWER 28

chef’s selection of nine
freshly baked petite pastries

ENTRÉES

CLASSIC COBB28
chopped iceberg, avocado, nueske’s bacon
hard boiled egg, blue cheese
add chicken +12 | shrimp +14 | hanger steak* +16

CRISPY CHICKEN SANDWICH30
honeyed kale slaw, house pickles, buttermilk

HERITAGE GRAIN BOWL (v)24
fennel, pickled cauliflower, beet tzatziki
poached eggs

BROCCOLI CACIO E PEPE (v).....29
rigatoni, pine nuts, pecorino, demi sec tomatoes

CHICKEN PAILLARD30
arugula, cherry tomatoes, parmesan

STEAK & EGGS*36
hanger steak, eggs your way, sofrito potatoes

BILLBOARD BURGER*35
piedmontese beef, bacon + mushroom marmellata
french fries, cheddar fondue

NY EXPRESS BREAKFAST* 30

brooklyn bagel, acme smoked salmon
heirloom tomato, red onion, caperberries
whipped cream cheese, oj & a cup of joe

BAKERY

CROISSANT9
PAIN AU CHOCOLAT9
YUZU CHERRY SCONE.....9
BROOKLYN BAGEL9

SIDES

AVOCADO (v).....12
SOFRITO POTATOES (v)12
ACME SMOKED SALMON*15
PORK SAUSAGE.....15
TURKEY SAUSAGE.....14
BACON.....12

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*